

**starter****bread**

pane della casa bread with confit garlic and herb butter

**\$7****flat bread**

rolled with kalamata olives and feta cheese

**\$11****entrée****soup**

please ask your host for today's special, served with crusty bread

**\$16****handmade potato gnocchi**

tossed in cream with wild mushroom fricassee

**\$17****hervey bay scallops - df**

on shell topped with shallot, mint and chilli salsa, lime dressing

**\$18****tiger prawns- gf**

fennel, celeriac, orange and date salad, harissa dressing

**\$18****mooloolaba squid - df**

filled with spanish chorizo and pork, micro herb salad, tomato and saffron vinaigrette

**\$19****rabbit pie**

warm beetroot and walnut salad, white balsamic dressing

**\$20****tasting plate**

please ask you host for today's selection

**\$29****s.a coffin bay oysters**

natural – gf/df

grilled with lemon, garlic and chilli  
kilpatrick

spanish chorizo and tomato - df

oyster shooter- bloody mary style

**\$3.5 each****\$5 each**df – dairy free  
gf – gluten free

**main course**

<b>roasted duck breast - gf</b> fondant potato, braised savoy and preserved plum jus	<b>\$33</b>
<b>whole barramundi - df</b> jungle curry sauce and lemon grass rice	<b>\$32</b>
<b>spiced ocean trout - gf/df</b> middle eastern spices, warm white bean and smoked bacon salad, sesame & lemon puree	<b>\$30</b>
<b>market fish</b> please ask your host for today's chef's selection	<b>\$mp</b>
<b>roasted green mountain pork belly - df</b> warm peanut and asian style salad, soy and ginger dressing	<b>\$31</b>
<b>350g 1824 rib eye - gf</b> served on the bone, cauliflower and chestnut puree, confit baby carrots	<b>\$39</b>
<b>moreton bay bugs - gf</b> honey mustard marinade, fennel, basil, orange & tomato salad	<b>\$39</b>
<b>cold seafood</b> mooloolaba prawns, moreton bay bugs, coffin bay oysters, local crab, sashimi and seasonal fruit	<b>\$65</b>
<b>hot seafood</b> baked fish, moreton bay bugs, prawns, lemon, chilli & garlic grilled oysters, grilled hervey bay scallops	<b>\$65</b>
<b>tower for two</b> combination of the hot and cold seafood plates for a decadent treat for two includes beer battered chips	<b>\$120</b>
<b>sides</b>	
truffle honey baby carrots	<b>\$9</b>
warm beetroot and walnut salad, white balsamic vinaigrette	<b>\$8</b>
steamed green vegetables, lemon butter and toasted almonds	<b>\$9</b>
beer battered chips and garlic aioli	<b>\$7</b>
rosemary chat potatoes	<b>\$9</b>

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## dessert

**grand marnier crème brulee - gf available**

chocolate ice cream, vanilla biscotti, candied orange peel

\$13

**eton mess - gf**

seasonal fruits, french meringue, whipped cream and rhubarb puree

\$13

**warm apple & blueberry tart**

cinnamon labnah, sugar tuille

\$13

**warm lemon pudding**

cream fraiche, sesame wafer

\$13

**peanut brittle parfait**

chocolate brownie base and butterscotch sauce

\$14

**affogato**

vanilla ice cream, coffee shot and choice of liqueur

baileys, frangelico, tia maria, cointreau, amaretto, kahlua, grand marnier

\$12

**cheese plate**all served with flat bread, quince paste, green apple & red onion jam.  
one, two or three choice selection of cheese

\$14 \$20 \$27

**ashgrove vintage cloth cheddar – tasmanian cow's milk***made using traditional cheddaring techniques, at ashgrove cheese, cheddar is only produced through the late spring and summer when the cows are in the peak of their lactation and the milk is ideally suited to cheddar cheese production. then aged for a minimum of 18mths to 24mths, resulting in a superior strength of flavor and character. the cheese has a flakey texture becoming more prominent as it comes to room temperature.***buche d'affinois - french cows brie***made by the famous framagerie guilloteau, this soft white cheese ripens in a warm, humid cellar for two to three weeks. quintessentially rich, full flavoured double cream cheese. rich, creamy clotted cream flavor with strong butter characteristics***roquefort blue – french sheep blue cheese***roquefort is made exclusively from the milk of the red lacaune ewes that graze on the huge plateau of rouergue, causses in the aveyron. soft and creamy, roquefort quality comes from the ewe's milk, the processing of the curd, the "penicillium roqueforti" and then the maturation in natural caves. the mold penicillium roqueforti was found in the same caves where the cheeses aged.*df – dairy free  
gf – gluten free

lap it up